

SWISS CHARD SPANAKOPITA

INGREDIENTS

- 4 T Olive oil
- 3 cloves Garlic, minced
- 1 large red onion, sliced
- 2-3 lbs Swiss chard, rinsed and chopped
- 4-6 Eggs, lightly beaten
- 2 C crumbled feta cheese
- ½ t Hot pepper flakes or 1 t hot pepper sauce, optional
- 9 sheets phyllo dough
- 2 T melted butter, olive oil, or spray Pam
- 9 x 13" baking dish

DIRECTIONS

1. Preheat oven 350 degrees F. Spray Pam in baking dish.
2. Sauté garlic and onion in olive oil in a large skillet.
3. Add chopped greens, and stir to coat with olive oil. Add additional greens as room skillet allows. Add more olive oil, if needed. Cook to wilt the greens.
4. In a large bowl, mix the cooked greens with the eggs and feta.
5. Lay 3 pastry sheets in bottom of baking dish. Add half of the mixture and spread evenly. Lay 3 more pastry sheets over the filling and rest of the greens mixture. Top with last 3 pastry sheets.
6. Brush top of pastry with butter, olive oil, or spray with Pam.
7. Bake for 30-40 minutes or until top of pastry is golden brown. Cut into squares and serve.

By Ria Malloy

